

 Title Details

Title:	Dictionary of Food Ingredients (4th Edition)
Publisher:	Springer - Verlag
Copyright / Pub. Date:	© 2001
ISBN:	0-8342-1952-2
Electronic ISBN:	1-59124-784-5
No. Pages:	234
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Knovel Release Date:	Jan 7, 2005
Description:	This dictionary is an unparalleled source of information, providing practical, scientific, and regulatory information on every important ingredient and category. It will be of value to food scientists; ingredient suppliers, dietitians, extension specialists and students. Defines and describes some 1,000 food ingredients and additives, including natural ingredients, FDA-approved artificial ingredients, and compounds used in food processing. Definitions cover functionality, chemical properties, and applications. New to this edition is a section which groups ingredients by function and describes characteristics and applications of each group.

Leavening Agents—Acidic agents that chemically react with alkaline sodium bicarbonate to produce carbon dioxide gas. This reaction is initiated by moisture and completed by heat as the prepared mixture is baked. The value of the leavening agent relates to the rate upon which carbon dioxide is released from sodium bicarbonate, the suitability of the release rate to the product, and the mixing-raising-baking cycle. Leavening agents include tartaric acid, monocalcium phosphate, sodium acid pyrophosphate, sodium aluminum phosphate, and acidic acid.

Lecithin—An emulsifier that is a mixture of phosphatides which are typically surface-active. It is now commercially obtained from soybeans; previously it was obtained from egg yolk. It is used in margarine as an emulsifier and antispatter agent; in chocolate manufacture it controls flow properties by reducing viscosity and reducing the cocoa butter content from 3 to 5 percent; it is used as a wetting agent in cocoa powder, fillings, and beverage powders; an antisticking agent in griddling fat; and in baked goods to assist the shortening mix with other dough ingredients and to stabilize air cells. Typical usage levels range from 0.1 to 1.0 percent.

Lecithinated Soy Flour—Soy flour to which lecithin is added. The lecithin contributes emulsification and pan release properties. It is used in breading, caked foods, and dough mixes.

Lemon Oil—A flavoring agent that is the oil obtained from lemon fruit. It is used to impart lemon flavor and is used in reconstituted lemon juice.

Levulose—*See Fructose.*

Levulose-Bearing Syrup—*See High-Fructose Corn Syrup.*

Licorice—A flavoring agent made from dried root portions of *Glycyrrhiza glabra*. The obtainable forms are licorice root, licorice extract powder, and licorice extract. The extract is used in candy, baked goods, and beverages; the major licorice use is in tobacco.

Lime—*See Calcium Oxide.*

Limestone—*See Calcium Carbonate.*

Limonene—An antioxidant and flavoring agent that occurs in lemons, oranges, and pineapple juice, being obtained from the oils. It is a colorless liquid which is insoluble in water and propylene glycol, very slightly soluble in glycerine, and miscible with alcohol, most